



CUVEÉ

RED MONFERRATO D.O.C. NO SULPHITES ADDED

Produced and estate bottled by Castello di Tassarolo of Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure", biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

20% Cabernet Sauvignon and 80% Barbera.

PRODUCTION TECHNIQUE

To obtain this wine, characterised by the **total absence of sulphur dioxide added in any form**, the blending of **Cabernet Sauvignon with Barbera** has proved to be of fundamental importance. In addition to giving a **complex sensation** to the fragrance and making the taste rich and lingering, it gives the wine, which has a clear but **non-invasive tannic component**, a structure able to support it without the need for extraneous preservatives. An **accurate** and **ongoing assistance** of the production process in all of its phases **completes the work of Nature**.

TASTING NOTES AND MORE



Colour

Red ruby colour verging on the purple with slightly accentuated garnet tinges.



Bouquet

Full, approachable, heady, ethereal, scents of cherries and wild berries.



Flavour

Warm, soft taste, spicy at the finish.



Yeasts

Indigenous of our own grapes.



Alcohol

13 - 13,5% by Vol.



Total Acidity

Around 5,50 g/l



Production

13.000 Bottles



Certifications

Certified "*Organic and Vegan*" by BIOS; "*Biodynamic*" by AgriBioDinamica; "*Organic*" by USDA.

CONCLUSIONS

It is an excellent accompaniment for meat dishes, cheese, pasta and rice, as well as vegetables. Serve at a temperature of **18-20°C**